TAX GUIDE NOW AVAILABLE TO FARMERS

A new tax guide, written especially for farmers, is now available from county agent's offices and/or the VPI Agricultural Extension Service at VPI, Blacksburg.

A publication of the Internal Revenue Service, the bulletin explains in non-technical language most of the income tax rules which concern farmers. It is intended for use in preparing federal income tax returns for the calendar year 1957 and fiscal years ending in 1958. Numerous examples are used to show how the rules apply in actual situations.

W. J. Nuckolls, Jr., associate agricultural economist at VPI, says many farmers will need to file returns in order to comply with the self-employment social security tax feature of the law even should no income tax is due. Most farmers should file their 1957 income tax returns on or before February 15, 1958.

Ask for IRS Publication No. 225, "Farmers' Tax Guide," 1958 edition.

About The Home

By Frances Dell

Are you getting the most out of your freezer? There is a great deal to learn about the art of freezing foods properly.

Take freezing pies for example; pies should be frozen before they are baked. They should then be baked before they are defrosted. This prevents the undercrust from becoming soggy. Make your deep dish pies for freezing with no undercrust. Do not cut vent holes in the top of a pie until you are ready to bake.

Custard pies do not freeze well so you had best skip them. Meringue has a tendency to shrink during freezing.

Cakes, on the other hand, take to freezing very well, either before or after baking. However, if a baked cake is left in the freezer too long, it will become dry.

Angel and sponge cakes should be frozen only after baking.

Cake frostings made from powdered sugar and butter freeze very well. Seven-minute frostings become frothy and spongy when frozen.

Freezing fresh fruits and vegetables in season can be a money, as well as a time, saver. You can buy when the crop is plentiful and buy in quantity to cut cost. The important thing to remember is to buy only those foods recommended for freezing.

Freeze only perfect fruits and vegetables. The others will not be worth your time and money. The best are barely mature and fresh from the garden.

Get your foods into the freezer within two hours after picking if possible.

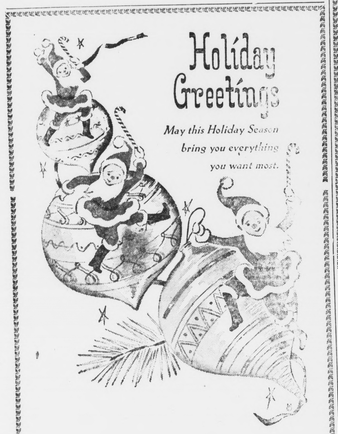
Wrap and seal carefully. Try not to trap any air inside. Use freezer tape or freezer rubber bands. The label should name the food — and give the date of packaging.

WELL, WELL

Dallas, Texas.- Two friends, R. L. Parks and F. B. Beckworth, both of Dallas, spent a whole day on a deer hunt, but didn't see a deer. On the way home, however, along a lonely stretch of road, a buck leaped a fence beside the road and ran into the side of the car. The collision killed the buck. A game warden gave the hunters permission to keep the deer, which dressed out at 172 pounds.

Sense of Gilt

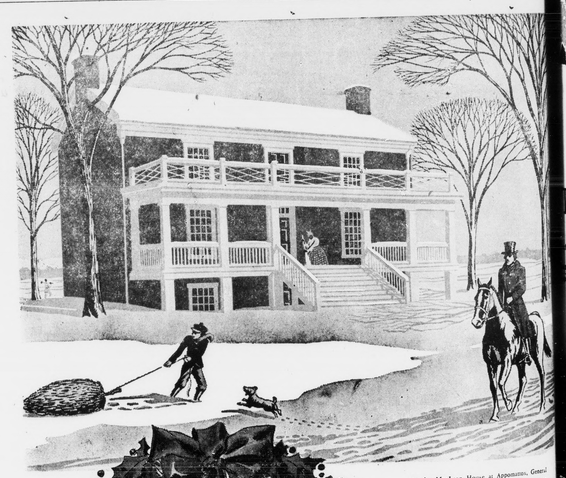
The aesthetic effect of setting out 250 gold-painted trash cans on New York's Fifth Avenue, is bound to be somewhat [illegible] the fact that all litter[illegible] gold. —The Chicago T[illegible]


Holiday Greetings
May this Holiday Season bring you everything you want most.
Guill's Esso Service
And Dining Room
Route 24 — — Appomattox, Virginia

Greetings
We're entering the Holiday scene with sincere thanks and the Season's best wishes to all our patrons whose good will and confidence we value so highly.
Haley's Store
WALLACE HALEY, Prop.
APPOMATTOX, VIRGINIA

Holiday Cheer
May the joys of the Holiday Season come to your home...to stay!
Appomattox Esso Servicenter
R. L. Steppe, Prop.
APPOMATTOX, VIRGINIA

Season's BEST WISHES
To all our loyal friends and patrons we send this Holiday greeting with the wish that you enjoy all the delights of this festive season.
Averett's Dept. Store
"For Thrifty People"
Phone 2551 Appomattox, Virg


At the McLean House at Appomattox, General Robert E. Lee and General Ulysses S. Grant met on April 9, 1865 — the first step in the reunion of our states into a great nation where the common brotherhood of man prevails.
Season's Greetings
The Officers and Staff of The Bank of Appomattox extend to you their sincerest wishes for the Holiday Season and a New Year filled with Happiness.
THE BANK OF APPOMATTOX
Member Federal Deposit Insurance Corp.
Appomattox, Virginia
(Note: Above McLean House Scene courtesy State-Planters Bank and Trust Company, Richm

g in Bond Sales Here

S Savings Bonds will ed here during De- Appomattox County is 1957 quota of $110,-

sales of only $1,031.- of $33,214.20, or only of the year's quota.

is one of the lowest County has made dur- Series E and H Sav- have been available. ter sales brought the total of 87 per cent of

counties, Amherst has of its quota, Buckingham per cent, Charlotte has and Campbell 37 per

proposes joint to counter Russian programs in undeveloped

in Britton train tragedy hundred.

NEW TYPE OF COLLEGE PROFESSOR

Harrisonburg, Va.- Today's college professor is a sharp contrast to the ivory tower idealist of yesterday.

Madison College professors are typical of the "new" educators found on the American campus. Unlike the academician of yesterday spending a lifetime in the classroom with his nose buried in a book, the teacher of today goes through a period of acquiring actual experience in industries, laboratories, etc., in relation to his branch of studies. Working toward degrees is the next step, and then the classroom.

Here are some examples of the 1957 college professor:

With science on the minds of Americans today, Dr. John Wells, professor of physics at Madison College, is enlightening students in one phase of this complex subject —physics. He said that the increasing interest in science is apparent everywhere. At Madison College, there has been a sharp rise in the number of women students majoring in physics and related courses.

Dr. Wells has worked as a supervisor in an ordinance plant in the ballistics section before coming to Madison College.

Another scientists now in the classroom is Dr.Louis Toller, who teaches nuclear and atomic physics. His special field is nuclear physics and he has done actual work in atomic energy at Duke University.

Dust has been blown off the pages of literature. Today English professors such as Dr. Jay Curtis bring out new dimensions in the lives and works of the world's great writers. The fictional characters from novels of the past emerge as real and human as their modern counterparts.

Dr. Curtis is a student of American dialects. He occasionally visits isolated communities in the Southern mountain regions and studies the accents and mannerisms of the people. These studies are later used in his lectures, adding realism to literature.

Mr. George R. Hicks, associate professor of music, is the type of teacher which helps to cement closer college-town relations. He is a member of several civic organizations and social clubs, and is choir director in one of the churches. Mr. Hicks is also rated as one of the leading organists in the East. He is a composer and some of his orchestral compositions have been played by leading symphony orchestras.

With teachers like these to guide their studies, today's college graduate will be well rounded and better fitted to rise in his profession than ever before.

SARAH ANNE'S COOKING CLASS

Tarts have a party air and yet are not nearly as time consuming as regular party desserts.

Lemon Tarts

3 eggs
1 cup sugar
Juice of 1 large lemon
Few gratings of lemon rind
2 tablespoons of melted butter
Pastry

Line tart pans with uncooked pastry. Beat egg yolks well and add sugar. Cream and add lemon juice, lemon rind, and melted butter. Add well beaten egg whites. Pour into tart sheils and bake in an oven 350 degrees until set.

Pecan Tarts

1 cup corn syrup light
1-2 stick butter
1-2 cup sugar
3 eggs
1-2 teaspoon vanilla
1 cup pecans chopped
1-4 teaspoon salt
Pastry — whipped cream
Pecan halves

Boil gently syrup, sugar and butter together for 5 minutes, Beat the eggs well, add the hot liquid, stirring constantly. Add vanilla. Add chopped pecans. Pour into pastry-lined tart pans. Bake 10 minutes at 450 degrees, then reduce heat to 350 degrees and bake about 20 minutes. Chill. Cover with a thin layer of whipped cream. Garnish with pecan halves.

Cream Top Apricot Tart

2 cups uncooked dried apricots
4 cups cold water
1 cup sugar
4 tablespoons cornstarch
1-2 teaspoon salt
2 tablespoons butter
Baked tart shells
Whipped cream.

Rinse apricots. Add water and boil 20 minutes. Drain. Measure cooking liquid. Add sufficient water to make 1 3-4 cups. Reserve 9 apricot halves for decoration. Combine remaining apricots, liquid, sugar, cornstarch, salt and butter. Stir until well blended. Cook over hot water until thick, stirring constantly. Pour into baked tart shells. Cool. Garnish tops with a border of whipped cream. Decorate with apricot halves.

PLEDGED TO PKA

Richmond, Va.- Frank T. Hanenkrat, of Appomattox, treasurer of the Richmond College freshman class, has pledged membership in Pi Kappa Alpha social fraternity of the University of Richmond.

Hanenkrat was among 143 University men who pledged fraternity membership at the close of the recent rushing season.

After a specified period as "pledges," the men will be eligible for active fraternity participation if they meet the University's academic requirements.

Hanenkrat is the son of Mr. and Mrs. W. F. Hanenkrat, of Appomattox, and an honor graduate of Appomattox High School.

Homemakers Items

Gathering and arranging materials for Christmas will add to the spirit of the season.

The Extension Service says to use your imiganiation, but observe one principle — keep the decorations simple.

There are many good ideas for door decorations. Try:

Simple sprays of pine and holly decorated with colorful balls, bells, and ribbon.

A walking cane, wrapped in white tissue paper and red ribbon topped off with a small spray of evergreens, berries, and a bow of ribbon.

A stove pipe cover ring with a light spray of hemlock and holly on one side, completed with a red bow and Christmas bells.

Scales, made by using two small aluminum pans. Run wire through two sides so that each pan balances. Wrap the wire with 1-4 inch strips of aluminum foil. Make a small spray of hemlock and holly, and tie with ribbons and bells at the top of the wires. Arrange the plates so they are at different levels. Then place holly or mistletoe in each plate. Use scales only where the door is protected from the weather.

A red felt streamer 6-inches wide and 50-inches long, topped with a red satin bow. Use white felt Christmas trees and bells on which sequins have been tacked to decorate the red felt.

A wreath, using a hoop or a wire frame as a base. Wire pine cones and berries separately. A spool of wire is convenient for this purpose. Wrap the wire around the base of the single cone and fasten securely. Fasten berries together in small clusters. Cut off evergreen tips, and fasten the greens to the hoop with wire from the spool. Avoid using the bulky woody part. Tie in the berries. Try to fasten the pine cones in an upright position. Measure the spaces between cones. Add more greens and berries around the cone. Use a separate spray at the top and fasten in securely. The spray can be decorated further by wiring small sprays of holly or berries to small pointed sticks and sticking them in where needed.

The Extension Service says it is better to use over-sized decorations than to use those which are too small, but try to keep them in scale with their surroundings.

Simplicity is the keynote to living room decorations. If you have dried fall arrangements(you may want to use them for Christmas.

Christmas is not complete without the mistletoe bell if there are boys and girls in the home. Make the bell from embroidery hoops. Wrap each hoop in green satin ribbon. Gather 2-inch wide nylon net and tack it to the ribbon-wrapped hoops in a few places. Arrange one hoop crosswise, one over the other, and tie with the green ribbon. Complete it with a bow and a sprig of mistletoe for hanging.

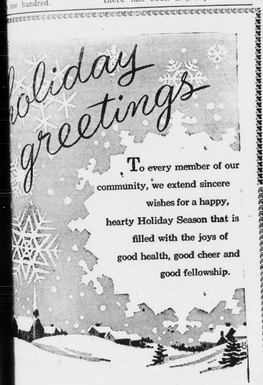
A mimeographed sheet on Christmas Decorations is available from the home demonstration agent, and from the VPI Agricultural Extension Service, Blacksburg.

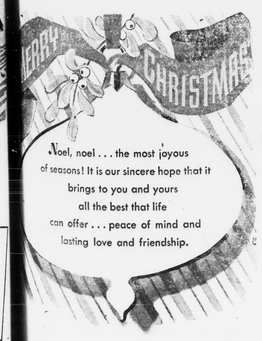
Bored One

The after-dinner speaker had talked for fifteen minutes.

"After partaking of such a meal," he continued, "I feel if I had eaten any more I would be unable to talk."

From the far end of the table came an order to a waiter: "Give him a sandwich."

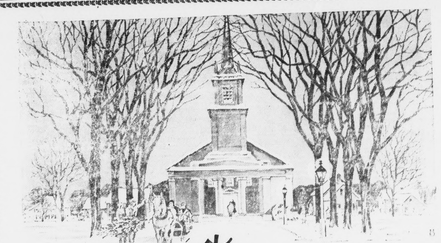

Holiday greetings
To every member of our community, we extend sincere wishes for a happy, hearty Holiday Season that is filled with the joys of good health, good cheer and good fellowship.
Beasley's Texaco Servicenter
Grover Beasley, Jr., Prop.
Phone 460 Appomattox, Va. Phone 8861



Noel, noel . . . the most joyous of seasons! It is our sincere hope that it brings to you and yours all the best that life can offer . . . peace of mind and lasting love and friendship.
E. Jamerson & Sons
APPOMATTOX, VIRGINIA

Merry Christmas
In the true Christmas spirit of joy and good will, we are happy to greet all our friends and wish everyone a glorious Holiday Season.
Amma Lee's Beauty Shop
AMMA LEE, MIKE & PEGGY
Appomattox, Virginia

It's time to say Merry Christmas and to thank you for your continued patronage.
J. A. Burke & Co.
Insurance Agency
Appomattox, Va.


Greetings...
May the spirit of Christmas live in your heart and bring to you and your family enduring spiritual happiness. That is our wish for all our many friends for now and always.
INGE'S
DEPARTMENT STORE
MAIN STREET APPOMATTOX, VIRGINIA